

6680 W. 104 ST. N.

Mingo, IA 50168

May 30, 1999

Lyle D Jaffe
Dockets Management
FDA/DHHS, Rm 1-23
12420 Parklawn Dr.
Rockville, MD 20857

0440 '99 JUN-4 A953

Dear Mr. Jaffe,

I am writing to support Docket 98P-0203/CP, a petition to ban the forced molting of layer hens. I can't stand the thought of forced molting survivors being then killed and packaged into food for human consumption. I have seen pictures of the hens that make it through such last-ditch efforts for one last lay, and they are gruesome: featherless, raw, broken. And apparently the stress created by forced molting weakens immunities and results in salmonella infection.

This can't be the way consumers want their food raised. If the general public could trace its food to the source -- by this I mean four the facilities which raise and/or breed ~~most~~ food animals -- there would be a lot of horrified people, and a lot of vegetarians.

If the poultry industry wants to save itself, it needs to ^{be} making many changes in its practices -- practical as much as ethical changes. Unfortunately, I don't think that the industry leaders fear public nausea and disgust. This is why I am asking you to support the ban of forced molting: for myself and for my family, for other consumers at risk of eating contaminated meat or eggs, and for the industry itself (though I certainly have no loyalty to them in particular). Thank you, C 1545

98P-0203

Cherie Bracewell

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